



Original anders.

Q&A for consumers

Recall of ripened cheeses from Käserei Studer

Which products are Käserei Studer recalling?

As a precautionary measure, Käserei Studer is recalling its entire range of mature cheeses. The grill cheese is not affected by the recall. The two varieties "Grill cheese Der scharfe Maxx" and "Grill cheese Fүүrtüfel" undergo a pasteurization process at external producers and are therefore safe for health.

Why is Käserei Studer recalling its products?

After *Listeria monocytogenes* had been detected on a 'Fүүrtüfel' cheese portion, Käserei Studer has decided to recall its entire range of mature cheeses as a precautionary measure. Käserei Studer takes this matter very seriously, as the safety of consumers is an absolute priority. As it cannot be ruled out that *Listeria monocytogenes* may have been transferred to other cheeses in the maturing cellar, Käserei Studer has decided to recall the entire range as a precautionary measure.

Does the consumption of the affected products pose a health risk?

An infection with *Listeria monocytogenes* usually goes unnoticed, when people have a healthy immune system, i.e. with mild or even no symptoms. Consumption of foods containing *Listeria monocytogenes* can lead to serious health problems for high-risk groups such as elderly or immunocompromised people or pregnant women and their unborn children.

What should people do if they suspect that they have eaten an affected product and have experienced health problems as a result?

If in doubt, it is best to contact a doctor and ask for more information.

Do you have any indication of illness or death to date?

No. There is no evidence of illness or death following consumption of the cheese.

How was the problem discovered?

During a quality inspection, trace contamination of *Listeria monocytogenes* was detected in a 'Fүүrtüfel' cheese.

How should affected consumers and customers react, and where can they obtain further information?

It is not recommended to consume mature cheeses from Käserei Studer. You can find more information at kaserei-studer.ch.

How will consumers be compensated?

Consumers will receive a refund of the purchase price according to the guidelines of the retail point of sale.

How is it possible that "Der scharfe Maxx" will soon be available in stores again?

Only the maturing cellar in Hefenhofen is affected by the contamination and not the production located in a separate building. The production is therefore running in full capacity and the delivery capability can be fully restored after the required maturation time in external warehouses. A limited quantity of "Der scharfe Maxx" will be available again in stores in a few weeks, as the Studer cheese dairy is maturing it in an external storage facility warehouse.